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WEDDING

Feast (Buffet)

This menu was custom made for a bride and groom looking for a service style that would best fit their wedding style and size. Their wedding date coincided with Cinco de Mayo and they let our team build a menu fusing their theme and casual and fun personalities. The outcome was a gorgeous and festive day of celebration at The New Children's Museum. The museum fell in line perfectly with their creative and artistic wedding vision. Our latin-inspired menu and specialty mock-tail mango margarita helped provide a delicious twist to their big day!

TRAY-PASS HORS D' OEUVRE

Short Rib & Manchego Empanada

With roasted garlic dipping sauce.

Spanish Quesadilla

Stuffed with mango and spicy Spanish cheeses.

Mini TJ Hot Dog

Mini puff pastry and bacon wrapped hot dogs.

TABLE SERVICE

Chips & Salsa

House made salsa with tortilla chips.

DINNER BUFFET

Southwest Caesar Salad

With queso fresco, pan-fried corn tortilla strips and house made cilantro-lime caesar dressing.

Grilled Vegetable Enchiladas

Cilantro Lime Rice

Grilled Steak

With rancho sauce.

Peruvian Beans

Chili Rubbed Roasted Chicken

With honey lime glaze.

DESSERT STATION

Fresh Churro Station

Fried on site served with toppings such as cinnamon-sugar, chocolate glaze, and house made vanilla whipped cream.

Mini Mexican Wedding Cookies

Rolled butter pecan cookies covered in powdered sugar.

